



**ARISTON**

**CP 059 MD (X) AUS**  
**CP 859 MT (X) AUS**



**Mixed cooker**

Instructions for use and installation

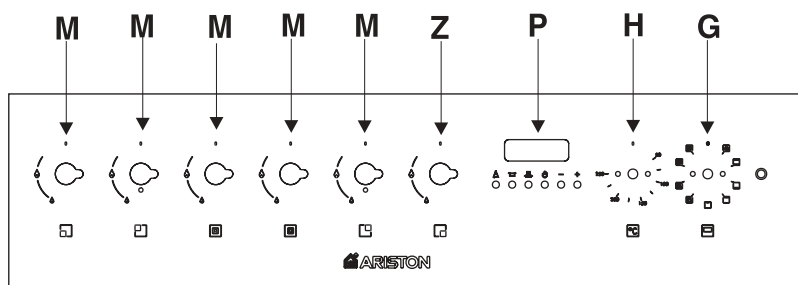
# SAFETY PRECAUTIONS

Congratulations on choosing an Ariston appliance, which you will find is dependable and easy to use. We recommend that you read this manual for best performance and to extend the life of your appliance. Thank you.

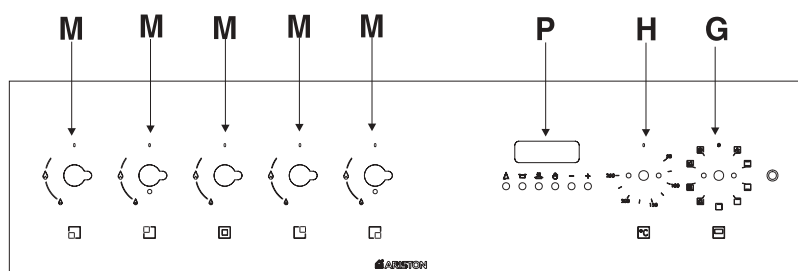
1. **This appliance has been designed for private, non-professional use in normal dwellings.**
2. **Read the recommendations in this instruction booklet carefully, as they give important advice regarding safe installation, use and maintenance. Keep this booklet in a safe place for further reference when required.**
3. Oven accessories which may come into contact with food are made of materials which comply with the contents of EEC Regulation 89/109 of 21.12.88 and national regulations in force.
4. After having removed the packaging, check that the appliance is intact. If in doubt, do not use the appliance and contact professionally qualified personnel.
5. Some parts are covered with a removable scratch-proof film. Before using the appliance the film should be removed and the underlying part cleaned with a cloth and a non-abrasive household cleaning product. When switching on for the first time, it is advisable to heat the empty oven at maximum temperature for about 30 minutes to eliminate any residue from manufacture.
6. All installation and adjustment operations should be carried out by qualified technicians in accordance with current regulations. Specific indications are given in the "instructions for the installer" paragraph.
7. Before connecting the appliance, make sure that the data on the rating plate (situated on the rear part of the appliance and on the last page of the instruction booklet) correspond to those of the mains electricity and gas supplies.
8. During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure, therefore, that children do not touch the appliance.
9. Check that the capacity of the electrical system and the power outlets are suitable for the maximum power of the appliance, indicated on the rating plate. If in doubt, consult a professionally qualified technician.
10. Periodically check the condition of the gas connection pipe and have it replaced by a qualified technician as soon as it shows any signs of wear or anomaly.
11. Under no circumstances should the user replace the power supply cable or the gas connection pipe of this appliance. In the event of damage or the necessity for replacement, only contact an authorised service centre.
12. Do not leave the appliance plugged in if it is not in use. Switch off the main switch and gas supply when you are not using the cooker.
13. The burners and the cast-iron pan supports remain hot for a long time after use. Take care not to touch them.
14. To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burners.
15. Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.
16. If the cooker is placed on a pedestal, take the necessary precautions to prevent the same from sliding off the pedestal itself.
17. do not use steam cleaners to clean your oven
18. **WARNING - Accessible parts will become hot when in use. To avoid burns and scalds children should be kept away**



## COOKER DESCRIPTION



### CP 059 MD (X) AUS



### CP 859 MT (X) AUS

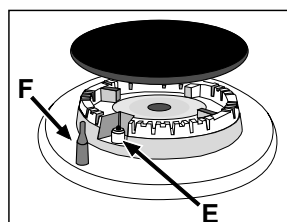
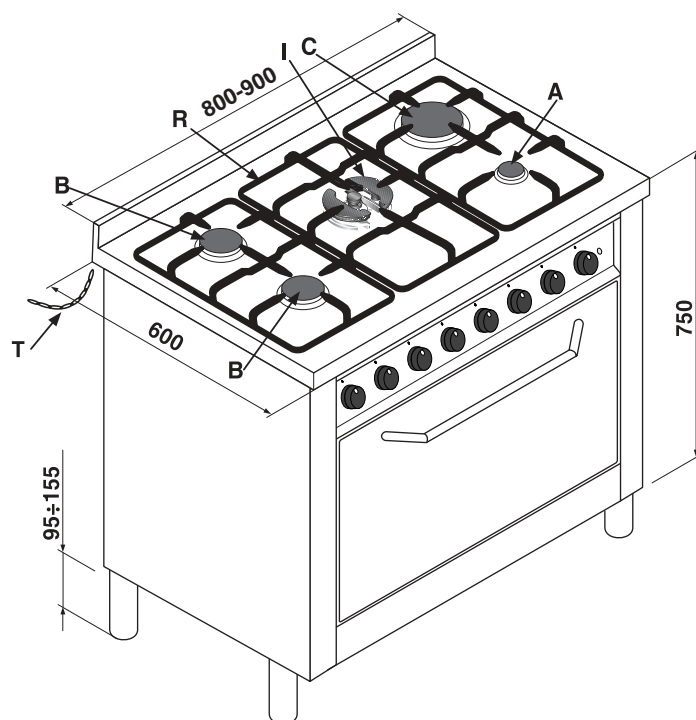





fig.1




- A Auxiliary gas burner
- B Semi-rapid gas burner
- C Rapid gas burner
- I DC-DR gas burner/Triple ring gas burner
- E Ignitor for Gas Burners
- F Safety Device - Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the supply of gas to the burner.
- G Electric oven selector knob (cooking mode selection)
- H Electric oven thermostat knob (temperature selection)
- M Control knobs for gas burners
- R Support grid for cookware
- P Timer
- S Electric heating element indicator light
- T Stabilizing chain (30 cm long)

## Gas burners

On the control panel, the following symbols are indicated around each knob "M" or on the knob itself: Cock

Off   
High flame   
Low flame 

Moreover, the symbols  near the knobs indicate the position of the relative burner on the hob.

The burners are fitted with a safety thermocouple device against gas leaks. This device interrupts the gas supply should the burner flame go out during operation.

**To light one of the burners**, proceed as follows:

- turn the relative knob anti-clockwise until the pointer is on the high-flame symbol;
- press the knob down fully to actuate the automatic gas ignition;
- keep the knob pressed down for about 6 seconds with the flame lit to allow the safety thermocouple to heat;
- release the knob, checking that the flame is stable. If it is not, repeat the operation.

For minimum power, turn the knob towards the low flame symbol. Intermediate positions are possible by simply setting the knob anywhere between the high and the low flame symbol.

### Important:

- Do not actuate the automatic ignition device for more than 15 consecutive seconds.
- Difficulty in ignition is sometimes due to air inside the gas duct.
- If a burner flame accidentally goes out, the gas continues to exit for a few moments before the safety device is actuated. Turn the control knob to the off position and do not attempt ignition again for at least 1 minute, thereby letting the gas disperse, which could otherwise be a danger.
- When the appliance is not in operation, check that the knobs are set to the off position "●". The main gas supply cut-off cock should also be turned off.

### Practical advice on using the burners

To obtain maximum efficiency from the burners, we recommend you only use pans with a diameter suitable for the burner being used, so that the flame does not extend beyond the pan base (see the following table).

When a liquid starts boiling, we recommend you turn the flame down just enough to keep the liquid simmering.

Burner	ø Pan Diameter (cm)
A.Auxiliary	6 – 14
B.Semi-rapid	15 – 20
C.Rapid	21 – 26
I.Triple ring	24 – 26
I.Double ring DC-DR (inner)	10 - 14
I.Double ring DC-DR (outer)	24 - 26

The hob is fitted with two **reducing pan stands** (fig. 2), which should only be used on auxiliary burner "A" and on the DC-DR (inner) "I".

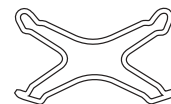



fig.2


### The "dual independent flame" burner

This gas burner consists of two concentric burner rings which can be actuated together or independently. When the two rings are used together at the highest setting, the burner reduces the length of cooking time with respect to traditional burners. The dual ring also distributes heat more evenly on the bottom of cookware, especially when both burner rings are used at the lowest setting. Cookware of any size can be used. If small pots or pans are used, only turn the inner burner on. Each burner ring has its own control knob:

the knob indicated by symbol  controls the inner ring;

the knob indicated by symbol  controls the outer ring;

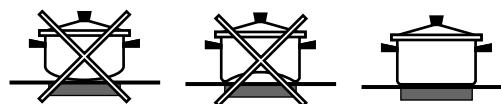
To turn on one of the two rings, press the relative knob in all the way and turn it anti-clockwise to the maximum setting

 The burner is fitted with an electronic ignitor that is actuated automatically when the knob is pressed.

**Since the burner is fitted with a safety device "F"**, the knob should be pressed for approximately 6 seconds for the device keeping the flame lit automatically to heat up.


**To turn the burner off**, turn the knob clockwise until it stops (corresponding again with the "●" symbol).

For the best performance of your burners, keep the following in mind: All types of pans can be used on the burners. The important thing is that the bottom should be completely even.




# THE "MAXIOVEN"


The oven gives nine different heating element combinations; so the most suitable type of cooking for each dish can therefore be chosen, with convincing results.



By turning the selector knob "G" marked with the symbol  , different cooking functions are obtained, as shown in the table on the right.




After having selected the cooking function, set the **thermostat** knob "H" marked with the symbol °C to the temperature required.



- For traditional cooking (roasts, biscuits, etc.) in **conventional** mode use the function  (hot above + below).

Only put the food to be cooked into the oven when it has reached the selected temperature and preferably use just one shelf for cooking.

Symbol	Function	Power 230 V	Power 240 V
<b>0</b>	0) Off	-	-
	1) Oven light	30 W	35 W
	2) Top + Bottom heating elements	2350 W	2560 W
	3) Bottom heating element	1300 W	1415W
	4) Minigrill heating element	1050 W	1145 W
	5) Grill heating element	2000 W	2180 W
	6) Grill heating element + fan	2050 W	2330 W
	7) Top + bottom heating element + fan	2400 W	2615 W
	8) Rear round heating element + fan	2850 W	3105 W
	9) Fast defrosting	50 W	55 W


To provide heat only to the bottom or the top part of the dishes, turn the selector to the position  (hot below), or  (hot above).

- With the function  (hot above and below + fan assistance) traditional-type cooking (hot above and below) is combined with fan assistance.
- With this function  (fan assisted) heat is transmitted to the foods through pre-heated air made to circulate inside the oven by a fan. The oven heats up very quickly so the food to be cooked may be put into the oven as it is switched on. Cooking is also possible simultaneously on both shelves.
- The "fast defrosting" function  uses no heating elements, just the oven light and the fan.

- Grill operation:** a high heat output is used for grilling, so that the surface of the food is immediately browned; this is particularly indicated for meats which should remain tender on the inside. To grill, turn the selector knob "G" to the position  (grill),  (grill + fan).

**During grilling, do not set the thermostat knob to over 200 °C and keep the oven door closed (not even in the minigrill mode).**

## Oven light

The oven light comes on automatically when the selector knob  is turned to any of its positions.

## Indicator light "S"

It indicates that the oven is heating up. When the light goes out, the required temperature has been reached inside the oven.

When the light alternately comes on and goes out, it means that the thermostat is working properly to maintain the oven temperature constant.

## Cooling ventilation

### (CP 859 MT (X) AUS)

In order to cool down the temperature of their exterior, some models are fitted with a cooling fan that comes on when the programme selector knob "G" is turned. In this case, the fan is always on and a normal flow of air can be heard exiting between the oven door and the control panel.



### (CP 059 MD (X) AUS)

In these models, the cooling fan only comes on when the oven is hot.

Once you have removed the food from the oven, we recommend you leave the oven door ajar for a few minutes: this will drastically reduce the duration of the cooling cycle. The process is controlled by an additional thermostat and can consist of one or more cycles.

## Spit - Rotisserie

This accessory is to be used exclusively when grilling food. Proceed as follows: insert the meat to be cooked along the length of the spit rod, securing it with the special adjustable forks (fig.3a).

Introduce the supports "A" and "B" (fig.3b) into the holes in the drip tray "E", rest the rod groove on the seat "C" and insert the oven rack into the lowest guide of the oven; now insert the spit rod into the relative hole, moving the groove forward into seat "D". Start the grill and the rotisserie by turning the control knob "G" to the position with the  or  symbol.

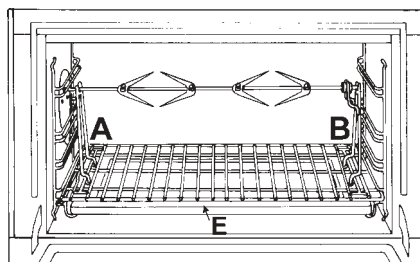


fig.3a

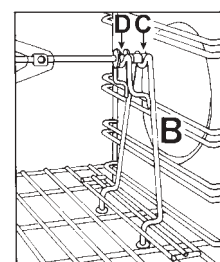


fig.3b

# HOW TO KEEP YOUR OVEN IN SHAPE

**Important: The appliance should be disconnected from the mains supply before starting cleaning operations.**

To ensure a long life cycle for the appliance, it is essential to carry out a thorough general clean frequently, while observing the following instructions:

## **Inside the oven door:**

Clean the surface with a cloth moistened with hot water and non abrasive liquid detergent, then rinse and dry thoroughly.

## **Inside the oven:**

- The inside of your oven is coated with a special self-cleaning microporous enamel glaze which, at a normal cooking temperature of between 200 and 300°C, oxidises and completely eliminates all grease spots or other substances that inevitably attack the inner walls of the oven. This way, cleaning is kept right down to a minimum: as a matter of fact, you just need to rub the surfaces of the oven with a wet cloth regularly, after cooking, to remove the thin layer of ash that may have been deposited during cooking, in order to maintain the self-cleaning property of the oven intact.
- After cooking where liquid has overflowed or when the dirt has not been eliminated completely (for example when grilling food, and the temperatures reached are not high enough for the full self-cleaning action of the enamel to be performed), we recommend you leave the oven on at maximum temperature so that all grease residue and the like are eliminated.
- If, after long-term use, you find evident grease stains deposited on the self-cleaning oven walls, probably due to your failing to follow the above maintenance advice, clean the surfaces thoroughly with hot water and a soft cloth (do not use any detergents), then rinse and dry thoroughly.
- Do not remove any dry caked-on grease using sharp objects, as these could etch the self-cleaning coating.

- If the self-cleaning surfaces inside the oven are damaged or worn, due to incorrect or poor maintenance or after many years of use, you can request a kit of self-cleaning panels to line the inside of the oven. To order these, just contact an authorised Service Centre.

**Before cleaning your oven, or performing maintenance, disconnect it from the power supply.**

To extend the life of your oven, it must be cleaned frequently, keeping in mind that:

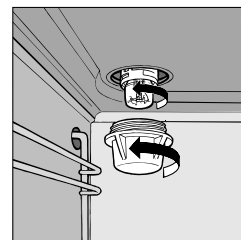
- The self-cleaning panels (if present) and the enameled parts should be washed with warm water - abrasive powders and corrosive substances should be avoided;
- The inside of the oven should be cleaned immediately after use with warm water and soap; the soap should be rinsed away and the interior dried thoroughly;
- Stainless steel can be stained if it remains in contact with aggressive detergents (containing phosphorus) or water with a high lime content. We recommend that you rinse these parts thoroughly and dry them well after

cleaning. It is also a good idea to dry any water spills;

- Never line the bottom of the oven with aluminium foil because the buildup of heat will not only impede the cooking process, but could also damage the enamel.

## **Replacing the Lamp in the Oven**

- Cutoff the supply of power to the oven by turning off the omni-polar switch connecting it to the mains, or by removing the plug if it is accessible;
- Unscrew the glass cover attached to the lamp holder;
- Unscrew the lamp and replace it with another high-temperature lamp (300°C) with the following characteristics:
  - Voltage: 230/240 V
  - Wattage: 15W
  - Socket: E14
- Remount the glass cover and reconnect the appliance to the power supply.



## **Warning:**

During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure, therefore, that children do not touch the appliance.

## **Disassembling/assembling the oven door**

To make it easier to clean the inside of your oven, the oven door can be removed, by proceeding as follows (fig. 4a-4b):

- Open the door completely and lift the 2 levers "B" (fig. 4a);
- Now, shutting the door slightly, you can lift it out by pulling out the hooks "A" as shown in figure 4b

To **reassemble** the door:

- With the door in a vertical position, insert the two hooks "A" into the slots;
- Ensure that seat "D" is hooked perfectly onto the edge of the slot (move the oven door backwards and forward slightly);
- Keep the oven door open fully, unhook the 2 levers "B" downwards and then shut the door again.

## **Greasing the taps**

As time passes, a tap may lock or become difficult to turn. In this case it will be necessary to clean inside and replace the grease. **This procedure must be performed by a technician authorized by the manufacturer.**

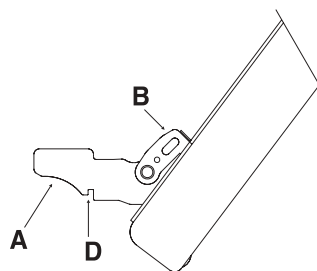


fig 4a

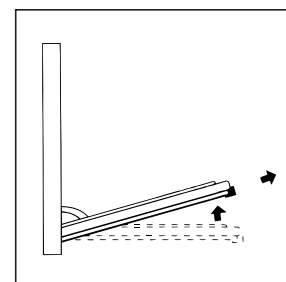


fig 4b

## COOKING TIPS

Cooking times may vary according to the nature of the foods, their homogeneity and their volume. When cooking a certain food for the first time, it is advisable to choose the lowest values in the cooking time range given in the table and then increase them if necessary.

### CONVENTIONAL oven cooking

Type of dish	Temperature °C	Cooking time (minutes)	Type of dish	Temperature °C	Cooking time (hours)
<b>Pastries and cakes</b>			<b>Meat</b>		
Fruit pie	130	60-70	Turkey (4-8 kg)	160	3-4½
Meringues	130	30-40	Goose (4-5 kg)	160	4-4½
Sponge cake	150	20-30	Duck (2-4 kg)	170	1½-2½
Angel cake	160	40-50	Capon (2½-3 kg)	170	2-2½
Madeira cake	160	40-50	Braised beef (1-1½ kg)	160	3-3½
Chocolate cake	170	30-40	Leg of lamb	160	1-1½
Flat sweet loaf	170	40-50	Roast hare (2 kg)	160	1-1½
Puffs	200	15-20	Roast pheasant	160	1-1½
Flaky pastry biscuits	200	15-20	Chicken (1-1½ kg)	170	1-1½
Mille feuilles	200	15-20			
Short crust pastry	200	15-20	<b>Fish</b>	200	15-25 minutes

### GRILLING

Type of dish	Cooking time (minutes)	Position of shelf
Chops (0.5 kg)	60	3 <sup>rd</sup> guide rail
Saussages	15	2 <sup>nd</sup> guide rail
Grilled chicken (1 kg)	60	1 <sup>st</sup> guide rail
Veal on the spit (0.6 kg)	60	-
Chicken on the spit (1 kg)	60	-

The 1<sup>st</sup> guide rail is understood as being the lowest position.

### FAN ASSISTED cooking

Type of dish	Guide rail no. from bottom	Quantity kg	Temperature °C	Time (minutes)
<b>Cakes</b>				
* With beaten mix, in mould	1-3	1	175	60
* With beaten mix, without mould	1-3-4	1	175	50
Short pastry, flan base	1-3-4	0.5	175	30
Short pastry with wet filling	1-3	1.5	175	70
Short pastry with dry filling	1-3-4	1	175	45
* With natural leavened mix	1-3	1	175	50
Small cakes	1-3-4	0.5	160	30
<b>Meat</b>				
<b>Roasts under the grill</b>				
Veal	2	1	180	60
Beef	2	1	180	70
English roast beef	2	1	220	50
Pork	2	1	180	70
Chicken	2	1-1.5	200	70
<b>Roasts on a tray</b>				
Veal	1-3	1	160	80
Beef	1-3	1	160	90
Pork	1-3	1	160	90
Chicken	1-3	1-1.5	180	90
Turkey slices	1-3	1.5	180	120
Duck	1-3	1-1.5	180	120
<b>Casseroles</b>				
Beef casserole	1	1	175	120
Veal casserole	1	1	175	110
<b>Fish</b>				
Fillets, steaks, cod, hake, sole	1-3	1	180	30
Mackerel, turbot, salmon	1-3	1	180	45
Oysters	1-3		180	20
<b>Timbales</b>				
Baked pasta dish	1-3	2	185	60
Vegetable pudding	1-3	2	185	50
* Sweet and savoury soufflés	1-3	0.75	180	50
* Pizzas and savoury rolls	1-3-4	0.5	200	30
Toasted sandwiches	1-3-4	0.5	190	15
<b>Defrosting</b>				
Ready-to-eat meals	1-3	1	200	45
Meat	1-3	0.5	50	50
Meat	1-3	0.75	50	70
Meat	1-3	1	50	110

#### Notes:


- 1) Cooking times do not include oven pre-heating, except for those marked with an asterisk.
- 2) The indication given in the table for the guide rails is the one that should preferably be used in the event of cooking on more than one level.
- 3) The indicated times refer to cooking on one shelf only; for cooking on more than one level, increase the time by 5 ÷ 10 minutes.
- 4) For roast beef, veal, pork and turkey, on the bone or rolled, increase the times by 20 minutes.





The programmer makes it possible to preset the oven and the grill in terms of:

- delay start with a preset length of time for cooking;
- immediate start with a preset length of time for cooking;
- timer.

Button functions:

 : Timer with hour and minutes;

 : Length of cooking time;

 : End cooking time;



 : Manual change;

- : Change time (backwards);

+ : Change time (forwards).

## How to Reset the Digital Clock


After the appliance has been connected to the power source or following a power outage, the clock display will begin to blink and read: **0:00**

- Press the  and  buttons at the same time. Then use (within 4 seconds) the - and + buttons to set the exact time.

Use the + button to move the time forwards.


Use the - button to move the time backwards.

The time can also be changed in the following two ways:

1. Repeat all of the foregoing steps.
2. Press the  button, and then use the - and + buttons to reset the time.


## Manual Operation Mode for the Oven


After the time has been set, the programmer is automatically set to manual mode.


**Note:** Press the  button to return the oven to manual mode after every "Automatic" cooking session.


## Delayed Start Time with Preset Cooking Length

The length and the end cooking times must be set. Let us suppose that the display shows 10:00.

1. Turn the oven control knob to the cooking setting and temperature desired (example: convection oven at 200°C).
2. Press the  and the use (within 4 seconds) the - and + buttons to set the length of the cooking time. Let us suppose that 30 minutes was set for the length of the cooking time. In this case, the display will show:


 **0:30**

Release the button, and within 4 seconds, the current time will reappear with the  symbol and "auto."




3. Press the  button, and then use the - and + buttons to set the end cooking time. Let us suppose that it is 13:00

 **13:00**

4. Release the button and the display will show the current time within 4 seconds:

 **10:00**

When "auto" is lighted, it indicates that the length and end cooking time have been preset to operate in automatic mode. At this point, the oven will turn on automatically at 12:30 in order to finish the cooking session within 30


minutes. When the oven is on, the  symbol (cooking pot) will appear on the display for the entire length of the cooking process. The  button can be pressed at any time to display the setting for the length of the cooking time, while the  button can be pressed to display the end cooking time.

**At the end of the cooking time, an acoustic signal will sound. Press any button it turn it off (except the - and + buttons).**


## Immediate Start Time with Preset Cooking Length

When only the length of the cooking time is set (points 1 and 2 of the paragraph entitled, "Delayed Start Time with Preset Cooking Length"), the cooking session starts immediately.

## Cancelling a Preset Cooking Time

Press the  button, and use the - button to set the time to:

**0:00**

Then press the manual cooking mode button .

## Timer Feature

The timer can be used to count down from a given length of time. This feature does not control when the oven comes on or turns off, but, rather, it only emits an acoustic signal when the preset time has run out.


Press the  button, and the display will read:

**0:00**

Then use the - and + buttons to set the desired time.

Release the button, and the timer will start at that second. The display will show the current time.

**10:00**

At the end of the preset time, an acoustic signal will sound, which can be turned off by pressing any button (except the - and + buttons), and the  symbol will turn off.

## Changing and Cancelling Settings

- The settings can be changed at any time by pressing the corresponding button and using the - or + button.
- When the length setting for the cooking time is cancelled, the end cooking time setting is also cancelled, and vice versa.
- When in automatic cooking mode, the appliance will not accept end cooking times prior to the start cooking time proposed by the appliance itself.

# INSTALLATION

The following instructions are provided for qualified installers so that they may accomplish installation, adjustment and technical maintenance operations correctly and in compliance with current regulations and standards. **Important: the appliance should be disconnected from the mains electricity supply before any adjustment, maintenance, etc. is carried out.** Maximum caution should be used should it be necessary to keep the appliance connected to the electricity supply.

The dimensions of the appliance are given in the figure on page 2. For trouble-free operation of appliances installed in housing units, the minimum distances shown in fig.5 should be observed. Adjacent surfaces and the wall at the rear should also be able to withstand an overheating temperature of 65 °C.

fig.6

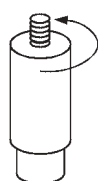
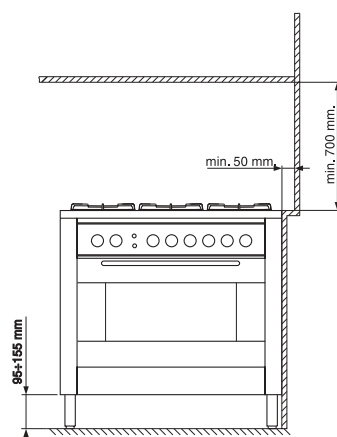


fig.5



Prior to installing the cooker, 95 ÷ 155 mm high supporting feet (provided) should be fitted into the holes to be found in the bottom of the cooker (fig.6). These feet are screw-adjustable and whenever necessary should be used to make sure the cooker stands level.

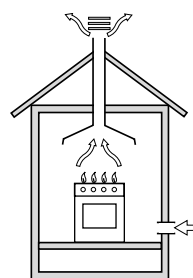
## Positioning

This appliance may only be installed and operated in permanently ventilated rooms in compliance with current standards. The following requirements must be observed:

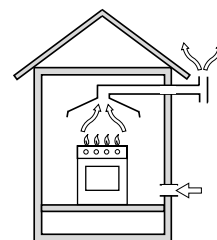
- The appliance must discharge combustion products into a special hood, which must be connected to a chimney, flue pipe or directly to the outside (fig.7).
- If it is impossible to fit a hood, the use of an electric fan is permitted, either installed on a window or on an external wall, which must be switched on at the same time as the appliance.

## Kitchen ventilation

The air flow into the room where the appliance is installed must equal the quantity of air that is required for regular combustion of the gas and for ventilating the same room. Air must be taken in naturally through permanent apertures made in the outside walls of the room or through single or branching collective ventilation ducts in compliance with current standards and regulations. The air must be taken directly from the outside, from an area far from sources of pollution. The ventilation aperture must have the following characteristics (fig.8A):



In a chimney stack or branched flue (exclusively for cooking appliances)

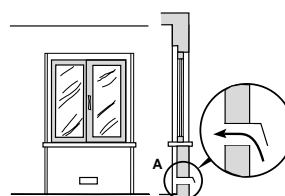


Directly to the outside

fig.7

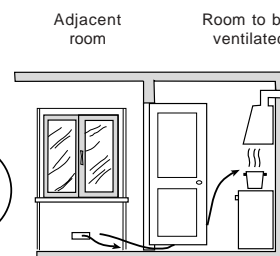
- total free cross section of passage of at least 6 cm<sup>2</sup> for every kW of rated heating capacity of the appliance, with a minimum of 100 cm<sup>2</sup> (the heating capacity is indicated on the rating plate);
- it must be made in such a way that the aperture, both on the inside and outside of the wall, cannot be obstructed;
- it must be protected, e.g. with grates, wire mesh, etc. in such a way that the above-mentioned free section is not reduced;
- it must be situated as near to floor level as possible.

Detail A



Examples of ventilation holes for comburant air

fig. 8A



Enlarging the ventilation slot between window and floor

fig. 8B

The air inflow may also be obtained from an adjoining room, provided the latter is not a bedroom or a room where there is a risk of fire, such as warehouses, garages, fuel stores, etc. and is ventilated in compliance with the current standards and regulations. Air from the adjoining room to the one to be ventilated may be made to pass freely through permanent apertures with a cross section at least equal to that indicated above. These apertures may also be obtained by increasing the gap between the door and the floor (fig.8B). If an electric fan is used for extracting the combustion products, the ventilation aperture must be increased in relation to its maximum performance. The electric fan should have a sufficient capacity to guarantee an hourly exchange of air equal to 3 ÷ 5 times the volume of the kitchen. Prolonged, intensive use of the appliance may require extra ventilation, e.g. an open window or a more efficient ventilation system by increasing the extraction power of the electric fan if installed. Liquid petroleum gas descends towards the floor as it is heavier than air. Apertures in the outside walls in rooms containing LPG cylinders should therefore be at floor level, in order to allow any gas from leaks to be expelled. Do not store LPG cylinders (even when empty) in basements or rooms below ground level; it is advisable to keep only the cylinder in use in the room at any one time and connected far from heat sources which could raise its temperature to above 50 °C.

# INSTALLATION

## Gas supply connection

- Check that the appliance is set for the type of gas available and then connect it to the mains gas piping or the gas cylinder in compliance with current regulations and standards.
- This appliance is designed and set to work with the gas indicated on the label situated on the actual hob. If the gas supply is other than the type for which the appliance has been set, proceed with replacing the corresponding nozzles (provided), following instructions given in the paragraph "Adaptation to different types of gas".
- For trouble-free operation, suitable use of energy and longer life of the appliance, make sure that the supply pressure complies with the values indicated in the table 1 "burners and nozzles specifications, otherwise install a special pressure regulator on the supply pipe in compliance with current standards and regulations.
- Connect in such a way that the appliance is subjected to no strain whatsoever.

Either a rigid metal pipe with fittings in compliance with the standards in force must be used for connecting to the nipple union (threaded ½"G male fitting) situated at the rear of the appliance to the right (fig.9), or flexible steel pipe in compliance with the standards in force, which must not exceed 2000 mm in length.

Should it be necessary to turn the fitting, the gasket (supplied with the appliance) must be replaced.

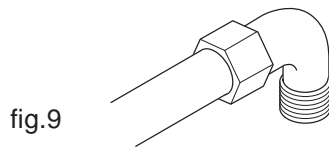


fig.9

Upon completion of installation, check the gas circuit, the internal connections and the taps for leaks using a soapy solution (never a flame).

Also check that the connecting pipe cannot come into contact with moving parts which could damage or crush it. Make sure that the natural gas pipe is adequate for a sufficient supply to the appliance when all the burners are lit.

**Important:** A pressure regulator, in compliance with the standards in force, must be inserted when connecting to a liquid gas supply (in a cylinder).

## Adaptation to a different type of gas

If the hob is to be converted for use with a type of gas other than that for which it was set in the factory (indicated on the label to be found on the hob), the burner nozzles should be replaced as follows:

- Remove the pan supports and the burners.
- Unscrew the nozzles "A" (fig.10) using a 7 mm socket wrench and replace them with the ones which have a diameter suitable for the type of gas to be used, according to the table 1 "burners and nozzles specifications).
- Reassemble the parts following the instructions in reverse order.
- On completing the operation, replace the old rating label with the one showing the new type of gas; the sticker is available from our Service Centres.

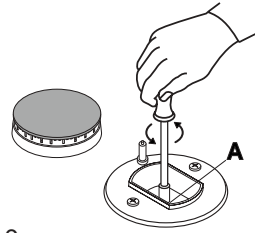


fig.10

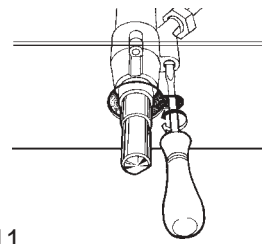


fig.11

## Replacing the nozzles on separate "double flame" burners:

- remove the grids and slide the burners from their housings. The burner consists of 2 separate parts (Fig. C and fig. D);
- unscrew the burners with a 7 mm wrench spanner. The internal burner has a nozzle, the external burner has two (of the same size). Replace the nozzle with models suited to the new type of gas (see table 1).
- replace all the components by repeating the steps in reverse order.

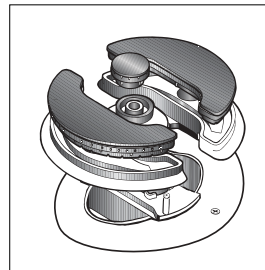


Fig. C

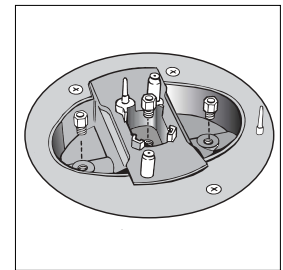


Fig. D

## Regulation of Air Supply to the Burner

The burners do not need a primary air regulator.

### Minimum Regulation

- Turn the gas valve to minimum.
- Remove the tap knob and turn the adjusting screw, situated inside of the tap stem (fig.11), using a screwdriver (loosening the screw increases the height of the flame, tightening decreases it).

**N.B.:** In the case of liquid gas, the regulation screw must be fully screwed in (clockwise).

- Make sure that, when the knob is turned rapidly high to low, the flame does not go out.
- In the event of a malfunction on appliances with the security device (thermocouple) when the gas supply is set at minimum, increase the minimum supply levels using the regulator screw.

Once the adjustment has been made, apply sealing wax, or a suitable substitute, to the old seals on the by-pass.

# ELECTRICAL CONNECTION

## THE APPLIANCE MUST BE EARTHED

The hob is designed to work with alternating current at the supply voltage and frequency indicated on the rating plate (situated under the hob or at the end of the instruction booklet). Make sure that the local supply voltage corresponds to the voltage indicated on the rating plate.

### Connecting the supply cable to the mains electricity supply


For models supplied without a plug, fit a standard plug, suitable for the load indicated on the rating plate, onto the cable and connect to a suitable socket. To connect directly to the mains supply, a double-pole switch with a contact separation of at least 3 mm suitable for the load and complying with current standards and regulations, must be fitted between the appliance and the mains supply outlet. The yellow-green earth wire must not be interrupted by the switch. The supply cable must be in such a position that no part of it can reach a temperature of 50 °C above room temperature. For installation above a built-under oven, the hob and the oven must be connected separately to the electricity supply both for safety reasons and for easy removal of the oven if necessary. Do not use adapters or shunts as they could cause heating or burning. Before connecting to the power supply, make sure that:

- the limiter valve and the domestic system can withstand the load from the appliance (**see rating plate**);
- the supply system is efficiently earthed according to standards and laws in force;
- the socket or double-pole switch are easily accessible when the appliance is installed.

**Important:** the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow - **Earth**  
Blue - **Neutral**  
Brown - **Live**

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Connect the Green & Yellow wire to terminal marked "E" or  or coloured Green or Green & Yellow.

Connect the Brown wire to the terminal marked "L" or coloured Red. Connect the Blue wire to the terminal marked "N" or coloured Black. **FAILURE TO OBSERVE THE ACCIDENT-PREVENTION REGULATIONS RELIEVES THE MANUFACTURER OF ALL LIABILITY.**

### Replacing the cable

Use a rubber cable of the type H05VV-F with a suitable cross section 3 x 1.5 mm². The yellow-green earth wire must be 2-3 cm longer than the other wires.

## BURNERS AND NOZZLES SPECIFICATIONS

	NATURAL				PROPANE		
	Injector Diameter	MJ/H	Gas Pressure		Injector Diameter	MJ/H	Gas Pressure
Outer Wok Burner	2x1.25	15.5	1.0		2x0.75	15.0	2.75
Inner Wok Burner	0.80	3.3	1.0		0.50	3.5	2.75
Triple ring gas burner	1.75	15.0	1.0		1.05	15.0	2.75
Large Burner	1.29	8.3	1.0		0.80	9.0	2.75
Medium Burner	1.10	6.0	1.0		0.64	5.5	2.75
Small Burner	0.80	3.3	1.0		0.50	3.5	2.75
Total NHGC (only for CP 059 MD AUS)	42.4				42.0		
Total NHGC (only for CP 859 MT AUS)	38.6				38.5		

### Oven size

width mm. 590  
depth mm. 385  
Height mm. 357

litres 68

**Voltage and frequency:** 230-240V / 50Hz

**Power supply Max:** 2850 - 3105 W





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